

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Gilles Paris, Chiroubles 2019
Beaujolais, France
Glass 10.5 / Carafe 39 / Bottle 58

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LUNCH 29.11.2024

SNACKS

Almonds 5 - Nocellara Olives 5.5 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salami Lovison 12
Selection of Charcuterie & Bread 25

SMALL PLATES

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Beef Tartare, Crispy Shallots 16
Smoked Eel, Celeriac Remoulade 22
Black Iberiko Tomatoes, Almonds, Anchovies 15
Bone Marrow, Parsley, Shallot Salad, Grilled Sourdough 10
Crown Prince Squash, Gorgonzola de Fonduta, Nduja Butter 16
Beetroot, Walnut Dressing, Tarragon 12 (v)
Young Leeks, Sauce Gribiche 15 (v)

LARGE PLATES

Halibut, Wild Mushrooms, Saffron, Butter 30
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Braised Feather Blade of Beef, Pomme Pureé, Kale, Braised Carrot 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Pannacotta & Prunes d'Agen 9.5
Apple Tarte Fine, Vanilla Ice Cream (for 2) 15
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5



All our meat is sourced by HG Walter & our organic farm produce is supplied by Natoora.
Please inform your waiter if you have any food allergies. Many of our eggs and dairy products are unpasteurized.

Discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20